



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

POMMARD 1ER CRU RUGIENS 2017

The red color in this plot comes from traces of iron nodules from what derives the name "Rugiens".



VINTAGE

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

VINEYARD

Often mentioned in the exclusive circle of les Grands Crus, it remains a wine of reference considered as one of the best in Côte de Beaune. Next to Volnay, its South-East exposure is perfect, its slight slope gives optimal maturity to Pinot Noir. The brown limestone and scree-covered soil is perfectly suitable for this varietal. This terroir produces worth keeping, powerful and well-structured wines. Our cuvee is vinified from Rugiens Haut and Bas. (upper and lower parts).

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous clay

Production area : 12,66 ha

Altitude : 250-300 m

Average age of vines : 55

VINIFICATION

100% Pinot Noir

At their arrival in our cellar, the grapes are carefully sorted in order to keep only the healthy grapes at an optimal ripeness

100 % destemmed grappes

Fining: no

Alcoholic fermentation in open vats: 16 days

16 months (whose 3 months in stainless steel tank) 100 % oak barrels of one vintage

13,5% vol.

TASTING

Tasting note

The most famous terroir of Pommard in which one earthy, gamey, black fruit and undergrowth aromas are generally found. The palate is powerful and fleshy with tannins rounder after a few years of aging. A wine to keep.

Food pairings

Ideal with red meats cooked in sauce, game animals, eggs called "oeufs en meurette" and most cheeses.

Serving temperature : 17-19°C

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Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

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